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CLAIMS

1. A method for producing a beer-taste alcoholic beverage in which a sparkling alcoholic beverage  
5 is obtained by
  - producing a pre-fermentation liquid from a carbon source-containing syrup, a nitrogen source, hops, coloring matter, a foam formation and/or head retention substance, and water as raw materials and
- 10 fermenting the pre-fermentation liquid using yeast.
2. The method as claimed in claim 1, wherein a flavor is added to the pre-fermentation liquid or post-fermentation liquid.
- 15 3. The method as claimed in claim 1, wherein the nitrogen source is an amino acid-containing material.
4. The method as claimed in claim 1, wherein the syrup is obtained from the group consisting of corn, potatoes, and rice.
- 20 5. The method as claimed in claim 1, wherein the syrup contains a portion of the nitrogen source.
6. The method as claimed in claim 1, wherein the nitrogen source is obtained from a material selected from the group consisting of corn, potatoes, peas,  
25 soybeans, and rice.
7. The method as claimed in claim 3, wherein the amino acid-containing material has an amino acid composition sufficient to enable fermentation with beer yeast.
- 30 8. The method as claimed in claim 1, wherein the hops are selected from the group consisting of powdery hops, a hop pellet, a hop extract, and hop-modified products comprising isomerized hop extracts, hexahydro-

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iso-hop extracts, and terahydro-iso-hop extracts.

9. The method as claimed in claim 2, wherein the coloring matter is selected from the group consisting of natural colors such as caramel color, safflower color, 5 gardenia color, kaoliang color, cochineal color, carrot color, paprika color, red cabbage color, grape color, purple corn color, elderberry color, beet color, monascus color, and curcumin color; and synthetic colors such as food red No. 102, food red No. 104, orange No. 201, food 10 yellow No. 5, and yellow No. 201.

10. The method as claimed in claim 1, wherein the foam formation and/or head retention substance is selected from the group consisting of plant extraction saponin substances such as soy saponin, Yucca saponin, 15 quillaja saponin, tea saponin, and ginseng saponin; proteinic substances such as albumen peptide and fetal bovine serum albumen; thickening agents such as xanthan gum, pullulan, guar gum, locust bean gum, carrageenan, pectin, acacia gum, tamarind seed polysaccharides, agars, 20 tara gum, and gellan gum; and alginic acid esters.

11. The method as claimed in claim 1, wherein the flavor is a flavor that provides beer-likeness.

12. The method as claimed in claim 1, wherein food fibers that provide functionality are used.

25 13. The method as claimed in claim 1, wherein a herb that provides a characteristic taste is used.

14. A beer-taste alcoholic beverage produced by the method as claimed in any of claims 1 through 11.